Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10.31.07		Day:	WEDNESDAY		
BREAKFAST - A	Arrival Time:	nos Offic	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scrambled euls	ic.	150 4	MZ.
Hot Cereal	150 or More	mnetin	15%		
Juice	40	CHTHEN INICE	1/20.	40.	
Milk	38 - 40	2-1. mil	\e.	Ho,	
		ONOMAE	Ven.	40'	
		& WITER	YEA.	40.	
		Mer	West.	40'	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
No. of Meals:			er's Signature:		
Meat	Temperature	learned a A 21			Temp
Stew	160 or more	Honey appels them	302.	102	160
Hot Starch	150 or more	SWEET THEWAN	10.	180'	
Hot Vegetables	160 or more	STEHONED PUCK	1/30.	140 '	(50
Canned fruits/Pudding	40 or less	DINKER WAY	26.	1701	160
		2.1.mux	10.	40.	
		MY COM C	I Eleri	140.	-
DINNER – Arriv No. of Meals:		Offic	cer's Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	BISTEML	302.		125
Stew	160 or more	with Gray/ rice	2130.		1 -3
Soup	175 or more	LALES SOAM	10	38.60	ine

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3[†] minute serving period

CHEMMED CHANGES

2-1-MILL

WINDOWN 2

GENNA NOWNER

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:	Arrival Time: 6	Office	r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scannisco em	16 3	130 -	140.
Hot Cereal	150 or More	FWENCH TORST	384.		
Juice	40	OWINED JUNCE	1/24.	40.	
Milk	38 - 40	2-1. MILL	10.	ЦD.	
		PP PVE	JEB.	40	
		sew	120-	¥5'	
		- conscients	VZY.	140.	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
No. of Meals:	d Time: \105	Office	r's Signature:		 -
Meat	Temperature	BOEF ANOBO	302.		Temp
Stew	160 or more	DIMNEY WAY	2 24.	105	155
Hot Starch	150 or more	STEPHNED PLY	2/300	140.	150.
Hot Vegetables	160 or more	STOOMS COMMOTS	10.	120.	1
Canned fruits/Pudding	40 or less	monaments		140	160
		2.1-WITH	124	40	
		Amamad S	lea.	40.	
No. of Meals:	val Time: 1200		er's Signature		
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	er's Signature Quantity Portion	Arrival	Reheated
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Temp.
No. of Meals: Description Meat Stew	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	I
No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140	Menu/How meal is cooked CHYCKEN CURAN) W SANCE	Quantity Portion 302.	Arrival Temp.	Temp.
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked CHYCKEN CURM W/ SAKKE CORN SON	Quantity Portion 362.	Arrival Temp.	Temp.
No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more	Menu/How meal is cooked CHYCKEN CURAN) W SANCE CORN SONO WXX VEHILLES	Quantity Portion 302.	Arrival Temp.	Temp.
No. of Meals:	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	Menu/How meal is cooked CHYCKEN CURM W/ SAKKE CORN SON	Quantity Portion 362.	Arrival Temp.	Temp.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

DDD AKDAGO		Day:	<u> </u>		
BREAKFAST - A	Arrival Time:	Officer Officer	c's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	DACON	2 705.	130 .	140.
Hot Cereal	150 or More	FARING MAST	3 00.		
Juice	40	CHUED JULIE		40.	
Milk	38 - 40	2-1-1-14	10.	20.	
		onwhile	184	Hv9'	
		JEWY CONTER	Ian.	40.	
		constructs	(Elan	40.	
Mant				Temp	Temp
LUNCH – Arriva No. of Meals:			r's Signature:		
Description Meat	Temperature	Menu/How meal is cooked	Quantity	1	
Stew	160 or more	BOD CHTWEN	302.	108.	125'
Hot Starch	150 or more	STERMED NIG	2/30.	145.	152
Hot Vegetables	160 or more	promp han	7-EM		<u> </u>
Canned fruits/Pudding	40 or less	censowed uneen beinny	10.	<u> </u>	
Carried tratis/1 ddding	40 01 less	HONEY DEN	10.	PAO.	
		2-1-m14c	la.	'4y)`	
		SANDWA	(EM	40.	
DINNER – Arriv	val Time: (13)	Office	er's Signature	!	
No. of Meals:					
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	pone	302.	יטשו י	125
Stew	160 or more	STEPPING DAVE	2/30.	140.	150
Soup	175 or more	vehethis ve sono	ic	100	(10,
Hot Vegetables	160 or more	A A W			

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

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SOMEWICH

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:	Arrival Time:	•	_	A	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Summored Elius	16.	120	140.
Hot Cereal	150 or More	wwfPm	(Chr.		
Juice	40	emued swice	1/20.	40.	
Milk	38 - 40	21/ MILK	١٤.	740.	
		enesh applic	120.	140	
		prioritable of	ica.	40	
		Sem	1800.	40.	
Meat	Temperature	Menu/How meal is cooked	Quantity	Temp	Reheat
LUNCH – Arriva No. of Meals:	d Time: 120	Office	er's Signature:		
	110 - 140	BISTEHR	302	ron.	120
Stew	160 or more	pintulk wan	2 EAG		
Hot Starch	150 or more	STERWED MUE	4/3c.	i w	५५७
" 					1
Hot Vegetables	160 or more	STMM REMAG	\\c.	130	New
Hot Vegetables Canned fruits/Pudding	160 or more 40 or less		ll l	130 "	New
		STAND DEADS DEWON	اور		Yeu
		STMAL DEMAS	1/20.	43.	Men
Canned fruits/Pudding DINNER – Arriv No. of Meals:	40 or less	STAND DEANS PENTON 2:1. MILLE SANDWAY Offic	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Hw.	
Canned fruits/Pudding DINNER – Arriv No. of Meals: Description	40 or less val Time: Actural Temperature	STMM DEMAS PEWAM 2:1. MILL SAMDWAY	1/2c, 1/2c, 1/2c,	Hu>	Rehea
Canned fruits/Pudding DINNER – Arriv No. of Meals: Description Meat	Actural Temperature 110 - 140	STAND DEANS PENTON 2:1. MILLE SANDWAY Offic	er's Signature Quantity Portion 302.	Arrival Temp.	Rehea Tem
Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	STMNA DEMA PEWAN 2:1. M.W. SANDWAT Offic Menu/How meal is cooked	er's Signature Quantity Portion 302.	Arrival Temp.	Rehea Tem
Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup	Actural Temperature 110 - 140 160 or more 175 or more	STAND DEANS PEWAN 2:1. MILL SAND WAS Offic Menu/How meal is cooked CHINGO CHYWLEN	er's Signature Quantity Portion	Arrival Temp.	Rehea Tem
Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	STAND DEMOS PEWON 2:1. MILL SAMOW CAT Offic Menu/How meal is cooked CIMBO CHARLED STERMINED EXCE	C. Viac. Viac.	Arrival Temp.	Rehea Tem
Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables Canned fruits/Pudding	Actural Temperature 110 - 140 160 or more 175 or more 160 or more 40 or less	STAND DEMOS PEWON 2: /- MILL SPAND WI CAT Offic Menu/How meal is cooked CHINED CATULEN STEWNED CATULEN	er's Signature Quantity Portion 302- 1/24-	Arrival Temp.	Rehea Tem
Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more 175 or more 160 or more	STAND DEMOS PEWON 2:1:MILL SAMDWAY Offic Menu/How meal is cooked CIMMED CHYWLEN STEDMOS EVEE COMM SOUT MIX VEWNES	er's Signature Quantity Portion 302. 1/2 10	Arrival Temp.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

	Daily Me	enu & Temperature Log of Hot/	Cold Me	<u>eals</u>	
Date:	7/07	Day:	347	<i>5</i>	
BREAKFAST – No of Meals:	Arrival Time	Circle Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Chilled Lince	1/2 e	Ho	
Hot Cereal	150 or More	cholor Hyuskady	1/2 -		
Juice	40	Twis Break	2/4		
Milk	38 - 40	margarine & 1 dly	200	40.	
		mile	10.2%	40	
			10000		
	500US	Fresh apple crowers	Leol	40	
LUNCH – Arriva No. of Meals:	al Time: 니션	,	Signature:	MAR	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	STIRFPLY THEKEY IN REDECON & MUCHEDOMS	302,	/00	120-
Stew	160 or more	STEAMED PLYE	2/2 C.	140	1570'
Hot Starch	150 or more	EMERALD SALAD	150,	7/0 .	
Hot Vegetables	160 or more	HOMEMAKE WHEAT BOLL/ MARGIARINE	2 64-/164		
Canned fruits/Pudding	40 or less	SHEARET PUMPKIN THE	180/154	Ho,	
		2%, MILK	150.	40.	
			1 8-163		-
DINNER – Arriv No. of Meals:	al Time: <u>\ 7</u>	25 Officer's	Signature:	1124	
Description	Actural	M	/	<u>// 7</u>	1
2000 i puon	Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	TURKY POODLE GOUP	TOPHON	16mp.	ileo.
Stew	160 or more	BEEF ANORO	.307.	160'	120.
Soup	175 or more	STEAMED RICE	2/20	140 -	
Hot Vegetables	160 or more	110010000000000000000000000000000000000	120	1-40	No.

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

MARINATED ONCHMBER SALAD

MILL

HONEMAK WHEAT POLLY MARGARINE

1 ED-

2 EA. /2 FO

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

1 80.

Quantity/Portion:

Each; pieces; etc

Ao.

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40

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10 . 76.	67	Day:	FRIDAY		
BREAKFAST - A	Arrival Time:_	0703 Officer'	s Signature:_	<u>.</u>	, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	s and moved that	1/26.		
Hot Cereal	150 or More	HOSH Brown fotheres	١٥.		
Juice	40	churb ama	1/20.	3M.	
Milk	38 - 40	3.1.muk	16.	: 4 0.	
		O Northé	iEles	140.	
		7500	164.	40.	
		WANTHOWNER METER	yen.	1 0.	
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temn	Relieated
3.6	Temperature			Temp	Temp
Meat	110 - 140	BEEF ADOBO	302.	102.	120
Stew	160 or more	DIMMEN NOW	2 Ex.		
Hot Starch	150 or more	STERMED PLICE	2/3 c.	140.	(60
Hot Vegetables	160 or more	starta vehetribles	₹6.	153	143
Canned fruits/Pudding	40 or less	N PPLE	1EA.	40	ļ
		21.milk	10.	40,	<u> </u>
		HOMOGNAE	léx.	140°	<u> </u>
DINNER – Arriv No. of Meals:		738 Officer	r's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	POTINOST	362.	102	125
Stew	160 or more	w/Howemone Gravia			
Soup	175 or more	veretable sour	10.	147.	162
Hot Vegetables	160 or more	mix vehales	¥c.		
Canned fruits/Pudding	40 or less	spermed have	2/30.	140'	161
Milk	40 or Less	27-min	ic.	40.	
		samonu	ier.	E40 ·	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3[†] minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

TO TO A TATE A COR	4. * 3.03*	tort . O			
BREAKFAST - A	Arrival Time:	Office	er's Signature:_		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature	Det Berner	1/24.	Temp.	Temp.
Hot Cereal	150 or More	SURAMBLED ELLS MUFFIN	lea.		
Juice	40		1/2 c.	40	
Milk	38 - 40	CHURE INVE	·····	70·	
		2-1-MIL	ic.	· · · · · · · · · · · · · · · · · · ·	
		thesia aprile	ICA.	740.	
		MENTE / TEM	1Em.	H0.	
		anorma chaquéhs	164.	40,	ļ
Meat	Temperature			Temp	Temp
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat				 	
Stew	160 or more	TENDER WAST BEEF	302.	101	120'
Hot Starch	150 or more	vegetable chapse sward	10.	<u> </u>	<u> </u>
	·	STERMED Three	2/36.	140*	160
Hot Vegetables	160 or more	BUTTENED CHARACTS	10.	150'	160.
Canned fruits/Pudding	40 or less	HED FIVWITED SMAD	ζο.	<u> </u>	
		2.1 milk	10.	4/0	
		S amount	i En.	40.	1
		· 			
DINNER - Arriv	/al Time:	\700 Offic	eer's Signature	:	
No. of Meals:				·	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature		Portion	Temp.	Temp.
Stew	160 or more	WUM WORK	302.	105.	123
Soup	175 or more	w tarrythan sand			1.1
Hot Vegetables	160 or more	mise som	10.	144.	152
TION A CRONTON	TOO OF HIOTE	BEN PEDDEN 5 CABOAGE	1/00.	1	
Canned fruits/Pudding	40 or less	7 011-01-1		110 '	<u> </u>

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period

HOMOMOR

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

100.

40'

40 . 40.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time:	0720	Officer's	s Signature:_		
No of Meals: Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCHAMBLED ELLG		1/200	130.	140'
Hot Cereal	150 or More	FORENCH TOAST		37A.		
Juice	40	CHTUED JAIG		1/26.	Ho	
Milk	38 - 40	2-1-mil		lo.	70.	<u> </u>
		ONANGE		IEA.	40.	
		MANYOFINE		ien.	40.	
		Jewy		LEA.	₩.	
Description Meat	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
No. of Meals:	1					
	Temperature	menariow mear is cooked		Quantity		1
Meat	110 - 140	the every althred wown		362	102	124
Stew	160 or more	HOT SPICED ESCHNOPED APPLES	,	1/20.		
Hot Starch	150 or more	STEAMED TAPIOUA		2 ea.	145.	153
Hot Vegetables	160 or more	BASIL TOWARD SOUMS		10.	150'	166.
Canned fruits/Pudding	40 or less	DIMMENMAN		2 EAT.		•
		2-1-MIM		lc.	40.	
		S AMO WICH		1 CA.	40.	
DINNER - Arriv No. of Meals: Description	val Time:		Officer	's Signature:		
Description	Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	BEEP HOUDO		302.	100.	120
Stew	160 or more	D IMMEN NOW		2Eh.		
Soup	175 or more	vehetagne somp		10.	100	175-
Hot Vegetables	160 or more	CINEEN SOMOND		1/20.	_	
Canned fruits/Pudding	40 or less	O Normal		1000	40.	
Milk	40 or Less	Q-J-MILK		10.	40.	_
		HAINGWAZ		ien.	40.	

Generally, Temperature standard are:

Date: 16.24.07

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10-33. BREAKFAST - A				s Signature:		
No of Meals:						
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French to ast		3 24.		
Hot Cereal	150 or More	PALON		3 Om		
Juice	40	SHINED JUICE		Vac.	40'	
Milk	38 - 40	2-(-MIKE		lo.	H0.	-
		PNESH APPLE		IEA.	40	
		mound		IEM.	40.	
		saul		1EA.	ino.	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheate Temp
LUNCH - Arriva No. of Meals:	d Time:		Officer	's Signature:	, -···	
Meat	Temperature	BBD anner		302.	Temp	Temp
Stew	160 or more	pinner non		3061	100	1 . 30
Hot Starch	150 or more	STEPHNED NEW MILL		2130.	141.	152
Hot Vegetables	160 or more	SEASONED GILLEN BEHNY		1/20.	150	640-
Canned fruits/Pudding	40 or less	POTATO SALVAS		1/20,	40'	
		FRESH GRAPES		1/20.	40,	
		SANDWICH	#. 	1 Eco-	40	
DINNER – Arriv No. of Meals:	al Time:		Officer	r's Signature		
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	POT NUAST		302.	101.	123
Stew	160 or more	w (unpay				
Soup	175 or more	HEMNTY VELLETABLE SOMP		10.	147	156
Hot Vegetables	160 or more	MOMINATED MIXED SON	12h	1/20	40'	1
Canned fruits/Pudding	40 or less	STEMMED MICE	₽ .j →#	2/30.	147.	152
Milk	40 or Less	2:/		1,50	เรา.	1

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

PEAN HAWES

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST No of Meals:_	Γ – Arrival Time:	p720	Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	S'overmberd ruck		1/20.	130	140'
Hot Cereal	150 or More	MASH BROWN	· · · · · · · · · · · · · · · · · · ·	1/20.		
Juice	40	cotines said		1/20.	40.	
Milk	38 - 40	2.1. milk		ic.	40	
		muffin		/ CA .	40.	
		envactolens		25%	40	
		APPVE	•	ICH.	40	
LUNCH – Ar No. of Meals:	rival Time: i	230	Officer's	s Signature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ORD FARMOND WEST WAF	302.	joj	\30
Stew	160 or more	pinner wax	22A.		
Hot Starch	150 or more	BUTTELLED MASH POTPYOLS	7/30.	1:40	150
Hot Vegetables	160 or more	SEMBURGO MIXED DEMS	:/20.	(52	162
Canned fruits/Pudding	40 or less	PEACH HOLVES	1/20.	40	
		27. MILL	10.	40	
		SAMDWICH	iea.	40	

DINNER – Arrival Time:__ \いるo Officer's Signature: No of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	annues chuid	302.	163.	130
Stew	160 or more	STEMMED MICE	2/300	147-	152
Soup	175 or more	CURN SOUP	ic.	142'	172.
Hot Vegetables	160 or more	BUTTERED STEAMED BROWN	10.	Iso,	163
Canned fruits/Pudding	40 or less	CANTAMONAE	VEX.	:40	
Milk	40 or Less	21/milk	10.	W.	
		HYMMANNE	i Elec	140°	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10.21.0	רכ	Day:	SUNDAY		
BREAKFAST - A	Arrival Time:	চাতর Officer's	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	S CHAMBLED ELLS	1/20.	136	140.
Hot Cereal	150 or More	BANAMA MUFFIN	2 20.		
Juice	40	chnes onice	1/20.	40,	
Milk	38 - 40	2-1-mink	ic.	40"	
		JAMANO	i C.Pr.	40 "	
		MUZIL JUMANIAM	180.	40	<u> </u>
		Chowan curcher	1800	40.	1
No. of Meals: Description	Actural	Menu/How meal is cooked	Signature:	·	Reheate
Description		Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	S. S	-	Temp	Temp
Stew	160 or more	unioned Blog form over	302.	- 	152
Hot Starch	150 or more	AN anyth Potatoes	2/34.	147.	1.72
Hot Vegetables	160 or more	DIRNER NOW	2 60.	 	1
Canned fruits/Pudding	40 or less	SANTEED JERSONED MIXED VEGETABLES	11	ti av	
		27. MILL	1/2c.	40,	1
		SUN DINGS	10.	40	
DINNER – Arriv No. of Meals:	val Time:\		s Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	CHOVEN DUMPUNG	302.	100.	129.
Stew	160 or more	STEAMED THE	2/30.	140.	152
Soup	175 or more	VENETHOUS SOUP	io.	160	112
Hot Vegetables	160 or more	BUTTELED STERMED BROWN	1/20.		162
Canned fruits/Pudding	40 or less	CHALLONGE	15%.	40°	
Milk	40 or Less	- Wisters And and	1 000		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period

SAMMUNT

Ho.

1200

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Quantity/Portion:

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10 · 7	.0.07		Day:	SATURDAY		
BREAKFAST No of Meals:_	Γ – Arrival Time:	0760	Officer's S	ignature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	howed Euch				
Hot Cereal	150 or More	TWIST BREAM	· · · · · · · · · · · · · · · · · · ·			
Juice	40	CHIMED JUICE			ઘું	
Milk	38 - 40	21. MIHC			40'	
		Pumpkin sons			162	172
		FINESH ENMILLE			40.	
		manuanine / Jewy			40`	
LUNCH - Ar	rival Time: tૂર્	7	Officer's	Signature:		
Description	Actural	Menu/How meal is cooked		Quantity	Arrival	Reheated

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	anines Threey		105.	124
Stew	160 or more	SWISS MIELT OW A BUND			
Hot Starch	150 or more	ITALIAN GAMBEN SONP		152.	142.
Hot Vegetables	160 or more	FMAT COLESIAN		40	
Canned fruits/Pudding	40 or less	21.114		40'	
		monument		40.	
		Think show and		40.	

DINNER – Arrival Time: 7710 Officer's Signature: _____

1 (d. of lyzears.					
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BISTEPHE		105	129
Stew	160 or more	STEPHNED PLUE		147	153
Soup	175 or more	reat lour 2011		162	175
Hot Vegetables	160 or more	STEDENTED CHANNES		155.	162.
Canned fruits/Pudding	40 or less	mostrome		40.	
Milk	40 or Less	2-/-milk		170.	
		tww own 2		H0.	

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10.19.	67	Day	/:	HUDAY	-	
BREAKFAST - A	Arrival Time:	6730 Offi	icer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	schambled Ehhs		1/20.		
Hot Cereal	150 or More	HOPE GINFFIN		2-24.		
Juice	40	chined Inice		1/26.	70,	
Milk	38 - 40	2-(. MIW		١٥.	40.	
		ANRWA B		ien.	40.	
		th arm on the		i Ex.	40,	
		CULD CENEAR		10.	48.	
LUNCH - Arriva No. of Meals: Description	l Time:		icer's	Signature:		
Description	Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	SEEL WOLBO		302.	100	(24)
Stew	160 or more	DINNER NOW		2 EA.		1
Hot Starch	150 or more	STEAMED PLICE		2/30.	147	150
Hot Vegetables	160 or more	YINKEN SOUND		10.		
Canned fruits/Pudding	40 or less	image Frant		1/20.	40'	
		UELW		IEA.	40'	
		27-milk		Lo.	40	
DINNER – Arriv No. of Meals:			icer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	WHILLED MAKE MAKE		302.	103	130 .
Stew	160 or more	WITH TAMPAN SAVICE				
Soup	175 or more	TOFN SONP		10.	162.	173.
Hot Vegetables	160 or more	STAING BEANS		16.	152'	160 .
Canned fruits/Pudding	40 or less	MANNONING		104.	40	
Milk	40 or Less	2.1.WILK		10.	40	
		HU WILLIAM & BANT		124.	40.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10.18.	<u> </u>	Day:_	THURS DAY		
BREAKFAST – A	Arrival Time	0767 Office	r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	6aan	2 906.	135	145.
Hot Cereal	150 or More	FWENCH TO AST	3 84.		
Juice	40	OHINED JUICE	1/20.	40.	
Milk	38 - 40	2.1.WIH	10.	40.	
		made symme	1/8/8.	મુજ	
		endentalnik	ieh.	40.	
		thesh drawne	1EA.	40,	
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Relieated Temp
Meat	Temperature			Temp	Temp
Stew	160 or more	HAMBURLEN STEAK	302.	105	135
Hot Starch	150 or more	WITH MUSH HOOM GARRY	7 /2	142.	lva.
Hot Vegetables	160 or more	BUTTENED MYRCH POTATOES	2/30.	147	153.
Canned fruits/Pudding	40 or less	Fruit garad SHENDENT UME	1c ·	 	
		DIMER WAY	1600	40.	
		3.1. WIM	16.	40'	
DINNER – Arriv No. of Meals:		17.4	er's Signature	_ 	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	power wi ENL PHARTS, BRANDER	362.	105.	1231
Stew	160 or more	DIMEN WANS	2 En.		
Soup	175 or more	VENETHOUE SOMP	(0)	162	172"
Hot Vegetables	160 or more	PENCH HAWAS	1/20.	40	
Canned fruits/Pudding	40 or less	manyan ne	i Ea.	40"	
Milk	40 or Less	2.1. MIKE	10:	401	
- -		SMONIUM	Ver	240	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10 · 17 ·	07	Day:_	WEDNESDAY	<u> </u>	
BREAKFAST - A	Arrival Time:	0716 Office	r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	summared ends	le-	135.	142.
Hot Cereal	150 or More	HAZH BROWN POTATES	163	142	153.
Juice	40		:/2c.	40.	
Milk	38 - 40	2.1.MIL	١٥.	40.	
		TORST BREAD	2 14.		
		PAP DA	i Ebr.	40.	
		emmuens	ier.	40.	
No. of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature	monorios mear is cooked	Quality	Temp	Temp
Meat	110 - 140	OLD FASHOWED MEMILUAF	302.	105	122
Stew	160 or more	BUTTENED MASH POTATOEL	2/36.	152	162
Hot Starch	150 or more	D INVIEW WAY	224-		
Hot Vegetables	160 or more	SEABONED MIX PERS	1/20.	\52	102
Canned fruits/Pudding	40 or less	PERUA HALVES	1/26.	40,	
		3.1. WILK	16.	40.	
		Spranus	i Espr.	40	
DINNER – Arriv No. of Meals:	/al Time:	in 15 Office	er's Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	STINFIN PONK	302	105'	175
Stew	160 or more	s terned have	2/30.	152'	160.
Soup	175 or more	vehetable soup	14.	104.	171
Hot Vegetables	160 or more	LINEER SOUMS	1/20.		104
Canned fruits/Pudding	40 or less	PENCH	1/20.	N-6°	
Milk	40 or Less	21/. mile	12.	40	

Generally, Temperature standard are:

10-17-07

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

MORNLY PROVINCE

7 0 t

I EX

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Quantity/Portion:

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: IV Ik · 0	1		Day:	(MEZDKY		
BREAKFAST - A	Arrival Time:	1767	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	schampled Euch		ìc.		
Hot Cereal	150 or More	FRENCH WAST	,	396.		
Juice	40	CHUED SWICE		1/20.	40.	
Milk	38 - 40	21.1014		10.	न्र	
		cold cened	•	١٥.	40'	
		MANHANINE		184.	- 40	
		tokeh borovae		I ÉA.	40'	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
No. of Meals:				Signature:	,	
Meat	Temperature				Temp	Temp
Stew	160 or more	360 CHICKEN		30Z.	105	130 -
Hot Starch	150 or more	NAW NAMMO		7 en.		1
Hot Vegetables	160 or more	STERMED THE LIVE		2/30.	142	123.
Canned fruits/Pudding	40 or less	SEMSUNEN GIVEEN BEANS	.	: 120.	152.	160
Jaimed Huits/Fudding	40 OI ICSS	POTATO SALAD		1/20.	140,	
		PHESH GNATES		10.	40	<u> </u>
		2.1-WIFK		16.	40.	<u> </u>
DINNER – Arriv No. of Meals:	al Time:	1738	Officer's	Signature		
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BISTERK		302.	104.	17.3"
Stew	160 or more	STEMMED MILE	-	7/30.	\5 k'	162
Soup	175 or more	conni sonp		10.	102	115
Hot Vegetables	160 or more	STERMED CHANGES		1/20:	(50'	160"
Canned fruits/Pudding	40 or less	JEW		1/20.		
Milk	40 or Less	21. MILK		Ic.	H0,	
		th mades		ite.	ido.	<u> </u>

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:			r's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	summbled this			`
Hot Cereal	150 or More	FORNCH TOAST			
Juice	40	chined ince	1/20.	40.	
Milk	38 - 40	27 milk	10-	40.	
		cond squed	10.	40.	
· · · · · · · · · · · · · · · · · · ·		manu pa ing	\EA.	40,	
		thesh appub	jea.	40·	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
No. of Meals:	4			T	
	Temperature		Quantity	4	1
Meat	110 - 140	BBQ CHYCKEN	362.	107	132"
Stew	160 or more	PUTATO SALAD	1/20.	40.	
Hot Starch	150 or more	Stemmed her puck	2/30.		
Hot Vegetables	160 or more	SEASONED WARN BEAMS	1/2 6.		
Canned fruits/Pudding	40 or less	DIMNEW MOM	2 Em.		
		FMGH anapes	1/20.	40	
		21. MILK	10.	40.	
DINNER – Arrix No. of Meals:	al Time:	Offic Menu/How meal is cooked	er's Signature	Arrival	Reheated
Description	lm .		Portion	Temp.	Temp.
#. ·· ·	Temperature		1 2	107	128.
Meat	110 - 140	put number w/ chavy	302.		
Meat Stew	110 - 140 160 or more	STERMED WILL	2/30.	142.	159.
Meat Stew Soup	110 - 140 160 or more 175 or more		2/3 c.		
Meat Stew Soup Hot Vegetables	110 - 140 160 or more 175 or more 160 or more	stemmes in it	2/3 c.	142.	
Meat Stew Soup Hot Vegetables Canned fruits/Pudding	110 - 140 160 or more 175 or more 160 or more 40 or less	STEMMED WILL MIXED SAVAD	2/3 c.	142.	159.
	110 - 140 160 or more 175 or more 160 or more	STEMMED WILL MIXED SAVAD HEAMTY VELLETABLE SOUP	10.	163.	159.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A		0762 Of		ignature:_		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	FRENCH TOAST		3845.		-
Hot Cereal	150 or More	bacon		Q. P.C.5.		
Juice	40	CHINED JAICE		1/20.	40'	
Milk	38 - 40	2-1-milk		i C.	40.	
		tives h onancie		lea.	40.	
		SYONP		IFA.	40	
		pwari a nine		\ EQ.	40	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated Temp
LUNCH – Arriva	l Time: \7	30	fficer's	Signature:		
2 00011p11011		menumow mean is cooked	ļ	Quantity		1
Meat	110 - 140	OHIGGEN CHANY	-	302.	107	138
Stew	160 or more	TOWARD WITH SAUCE		21.	152.	juz.
Hot Starch	150 or more	STEAMED WILE		2/30	147.	153.
Hot Vegetables	160 or more					
Canned fruits/Pudding	40 or less	2.1. MIK		10.	Ho.	
		JEWO		ier.	40'	
		HUMBURD ANNT		1EA.	40.	
DINNER – Arriv No. of Meals:	val Time: <u> </u>	1113	fficer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140	MIX SEMAND		302.	102	126
Stew	160 or more	Lond		10.	150	140
	175 or more	WELLE TABLE SOUP		10.	142	172.
Soup	1 .			1		1
	160 or more	man hanner		Fior.	j WU	
Hot Vegetables	160 or more 40 or less	MARLLAWINE DILWEN MULL		IEA.	40'	
Soup Hot Vegetables Canned fruits/Pudding Milk	<u> </u>	MARGANINE DINNER ROUS 2-1-MILK		DEA.	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/13/	107	Day:	afurdi	ay	
BREAKFAST - No of Meals:	- Arrival Tim	ne: 0705 Officer'	s Signature:	/	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	140 or More	BINE BERMY PHROGRES	276.	Temp.	Temp.
Hot Cereal	150 or More	HAM	202,	-	
Juice	40	CHIMED INICE			-
Milk	38 - 40	2.1.mik	1/26.	40	
		MANY MINE / JECLY	10-	40.	
		B DANNE NA	iea,	 	
		involven anguists	184.	40	<u> </u>
			LEN.	140	/
LUNCH - Arriv	al Time:	1/40 Officer's	Signature:	4/1	×1/_
No. of Meals:	·		oignature.	72	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Mr	Temperature	13 -le		Temp	Temp
Stew	160 or more	POCK	307	107	124
Hot Starch	150 or more	RICO	2/3 c	142.	159
Hot Vegetables	160 or more	Rolls / Margarine	2005./1		-
Canned fruits/Pudding	40 or less	Delly		40 "	
Camiled Huits/I udding	40 01 less	Cateflue cream	1/10.	40'	
	ļ <u>.</u>	Mik Juice	(c./1/2c.	40.	1
		Sandwich	140	401	
DINNER – Arriv	T		Signature:	AYS	9
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Buef Stew	Portion	Temp.	Temp.
itew	160 or more		307	106.	124
Soup	175 or more		V/30.	146.	157
iot Vegetables	160 or more	Soup	1c.	160'	176
anned fruits/Pudding	40 or less	Peurs,	1/24.	40	
1ilk	40 or Less	Rolls/Margarine	2/1ea		
<u> </u>	.0 01 10033	Jandwich	lea	40,	
		MIK	10.	40.	
Generally, Temperat	ure standard and and and Hot Ceres	re: Quantity/Portion: Scoops; cups, tblsn als: 150 Deg. F, or more Each; pieces; etc	; tespn; bowl; h	andful; slices	; slabs;

Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST	Γ – Arrival Time:_	6715	Day: Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	• • • • • • • • • • • • • • • • • • • •	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BOILED ELLUS		18he		1
Hot Cereal	150 or More	TWIST BREAD		ZEA.		
Juice	40	SHILLED JUICE		1/20.	40	T
Milk	38 - 40	2.1. mile		IEA.	40.	
		TUBE HISPMAN		10-	142	173
		GNAXKAM CANDONERS		1ER.	40.	
<u>.</u>		CONTAINUPE		10.	40.	
LUNCH - Ar No. of Meals:	rival Time: 12	103	Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheated

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN CHANG	362.	108	115
Stew	160 or more	DIMNER MOUS	200.		<u> </u>
Hot Starch	150 or more	STEANNED IN CE	2/3 c.	145.	152.
Hot Vegetables	160 or more	STINFRY VELLETABLES	10.		
Canned fruits/Pudding	40 or less	FRESH GMARES	lc.	40.	
		2.1. WILK	10-	40	
		TUNA SANDWICH	(EK:	40	

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	PUT NOSST TO BELIEVE	302.	103'	132.
Stew	160 or more	STEAMED PLACE	1/30.	143'	153"
Soup	175 or more	HE MAY VEHETABLE SOUP	ic.	162	174"
Hot Vegetables	160 or more	MANNATED MYED SOUND	vc.		
Canned fruits/Pudding	40 or less	DINNER WAS	LEN.		
Milk	40 or Less	2-1-MILK	10.	40.	
		PEACH HOURS	10.	40.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3∅ minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date:	11/07	Da	ay:	nursa	anj .	
BREAKFAST No of Meals:_	Γ – Arrival Time: <u></u>	725 or	fficer's S	ignature: <u>-</u>	7/45	à
Description	Actural Temperature	Menu/How meal is cooked	<u>-</u> .	Quantity	Arrival	Reheated

Description	Actural Temperature		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Bunana Pomcakes	7		Lombi
Hot Cereal	150 or More	Maple Syrup	3	40.	-
Juice	40	Margarine		40	
Milk	38 - 40	Grilled Ham	307	10	
		Grange	1 ,	40.	1
		MIK	le:	40	
		Graham Crackers	3,000.	40'	

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	ROAST TURKEY W/HOMEMADE GRAVY	302,	105	136
Stew	160 or more	BAKED SIDEET ROTATO	1/2 c.	10 5	170
Hot Starch	150 or more	STAGONEN PEAS AND CARACTE	1/20.		
Hot Vegetables	160 or more	HOMENADE WHEAT POU /MARGARINE	2 64./264.		
Canned fruits/Pudding	40 or less	HOWELDEN	10.	40.	-
		21. MILK) EA,	40.	
		SANDVOICH / JUICE	12A./1EA.	7)	

DINNER - Arrival Time:______ Officer's Signature:_____

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	REEF BISTEAK WITH VEGETABLES	3,2.	160.	136
Stew	160 or more	STEAMED MUL	2/30,	142'	153.
Soup	175 or more	HELMY VELETABLE SOUP	le,	12.	103
Hot Vegetables	160 or more	STÉMMES CAMPOTS	16.	108.	115.
Canned fruits/Pudding	40 or less	DIM NEW WAY	2 205.		- '''
Milk	40 or Less	2-1- milk	16-	440 "	-
		many parine	IEA.	40.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10 16	107)ednes	day	
BREAKFAST – No of Meals:	Arrival Time	e: <u>8715</u> Officer's S	Signature:_	Br	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BAUN	1 pcs.		1011111
Hot Cereal	150 or More	THE WON TO AST	3966.		
Juice	40	CHIMED IMILE	1/20-	40.	
Milk	38 - 40	2.1. MILL	10.	40'	
		M MMG ANINE	\ZA- :	40	
		anorman emociely	2 EA.	140.	<u> </u>
		thesh ordere	IEA.	Ho.	
LUNCH – Arriva No. of Meals:					pot
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground Hambywaan Stock WHatheoman	boz.	105	135
Stew	160 or more	Ground Hamburgon Steak W Mathreon San, Buffered Manhed Potators	1/20.	142	120.
Hot Starch	150 or more	Souted Green, Wing of String Beans	3/4/		<u> </u>
Hot Vegetables	160 or more	Fruit Excland	1/20	ц,,	
Canned fruits/Pudding	40 or less		2	17	
		Homocle white pell/2 Margorine Shorbet and Chamoro Cake		40'	-
		7% wilk	1 each	40.	
DINNER – Arriv No. of Meals:	al Time:	Officer's S		L	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	11-1-1 20-1-10-1	Portion	Temp.	Temp.
Stew	160 or more	Herbed Pork Loin	3,02.		
Soup	175 or more	Steamed Rice	2/30.		
Hot Vegetables	160 or more	Sur John Day	[0.		
Canned fruits/Pudding	40 or less	Breen Peu	1/2-C.		
Milk	40 or Less	Plays Dinner Roll	1/2-6.		
	.0 0.003	Milk Clark A	lenh	40.	<u> </u>
		Jandwich	الا∕يما	H77.	1

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

[each

40.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - No of Meals:		— Officer's	Signature:	- 1/CM	wy
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheate
Eggs/Omelet	140 or More	French Toost / bacen	3 51.Ky	Temp.	Temp.
Hot Cereal	150 or More		J 31,09	150	145
Juice	40	Compa duice	M	1/0.	1
Milk	38 - 40	MIIIC (Low Fat)			
		orange	 -	40	
				40.	
LUNCH – Arriv No. of Meals:	al Time:/	212Officer's	Signature:	\$	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
м	Temperature			Temp	Temp
Stew	160 or more	Heliam Garden soup		90	105
Hot Starch	150 or more	Grilles Luckey & Swiss	1/4		
Hot Vegetables	160 or more	methoundard Bakat on			
Canned fruits/Pudding	40 or less	a bun			
	70 01 1035	Fruited Coleglan	10.	40.	
-	1	Banama	1 coch	40.	
	Snocks	sandwal Juice	reach	40"	
DINNER – Arrix No. of Meals:	/al Time:\	Officer's	Signature:	#	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
1eat	110 - 140	0.55	Portion	Temp.	Temp.
tew	160 or more	Bab Climan	1c.	127	1410
oup	175 or more	The Troscourse	302	ļ	ļ
lot Vegetables	160 or more	Steamed Rice	2/3c.		
anned fruits/Pudding	40 or less	season 2 year my wy Tometon			
fik .	40 or Less	& onion w Dinner doll			<u> </u>
···	Snacks	Sandatel more		40.	
		sandestell, mark	1 each	. 40°	1

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – No of Meals:	Arrival Time		ficer's Signature:	Atin	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated
Eggs/Omelet	140 or More	SCRAMBLED ELLS	10:		
Hot Cereal	150 or More	muffla	184.		
Juice	40	STERMED WIVE	2/30		
Milk	38 - 40	JOINE MINE	1/20.	40'	
		211-milk	(c-,	40 '	*
		4043	10.	401	
		GNAHAM COVALVERY	184.		 "
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
1.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4		The state of the s	Quantity		
Meat Stew	110 - 140	Pork Chap	302	loù'	130.
Hot Starch	160 or more	Gratin Polatoes	1/20-		
	150 or more	Mixed Veg	1/2C.		
Hot Vegetables Canned fruits/Pudding	160 or more	Wheat Roll	1 each		
Canned Iruits/Pudding	40 or less	2% Milk	l eu	40	
		forthe Gate Samich	1-ea-	40.	
DINNER – Arriv No. of Meals:	al Time:	1657 of	ficer's Signature:	P	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140	awaken with Dumplings	3 oz,	160	124
Stew	160 or more	Rice (stamed)	2/3 C.	142	156
Soup	175 or more	Steamed Broucoli	7/3C,		
Hot Vegetables	160 or more	Peaches	1 Pour	14.0	1

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

I each

leach

40 "

40

46.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - No of Meals:	Arrival Time		Sunday s Signature:	MLB	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	140 or More	BLUEBERRY PANCAKES	3 64	Temp.	Temp.
Hot Cereal	150 or More	GRUED HOM		181	150
Juice	40	BANANA	202	.43.	
Milk	38 - 40	2% MILK	1EA.	H0.	-
		MAREARINE /SYRUP	SRA-	40	
		Juice 1- 18011	- 2 Es./16	7	
		2) WICE	IFA-	40.	
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	Signature:		
	Temperature		Quantity	Arrival Temp	Reheated
M)	110 - 140	Groben Kabyren	302	119	Temp
Stew	160 or more	Stromed Ro	2/3c.	119	1 10
Hot Starch	150 or more	sauled local versice	21		
Hot Vegetables	160 or more	Tituda 2-man	7/4C.		
Canned fruits/Pudding	40 or less	Steph ident mis but con	- tec	40.	
		muk muk	2%	40,	
	snedes	Sandurd Janes	70	40	
OINNER – Arriv	al Time:	75 1637 Officer's	Signature:	~/	
)escription	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat .	110 - 140	Heady variable	Portion	Temp.	Temp.
stew	160 or more	Chamero style pot soust	12>-	168	176
oup	175 or more	Show A style pot soest	302.	114.	131.
ot Vegetables	160 or more	Theomed rice	2/sc.	145.	155
	40 or less	mix gold	1C.	40·	
anned fruits/Pudding	10 01 1033	4-4480-4 lone - 1 11 4 15	1		Ì
anned fruits/Pudding	40 or Less	Homemad white ist of margane	. 	<u> UH</u>	
		12 ok Att cooker son of mergerne mile (snocks) condered since	Te IZ	40.	

Benerally, Temperature standard are:

Creamed Items and Hot Cereals: 150 Deg. F, or more

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Temperature 140 or More Boiled Egg 1ea - Hot Cereal 150 or More Pumpkin Soup 160 1/42 Juice 40 Juice 1/40 Milk 38 - 40 milk 1/4 40 Pears 1/40 1/40 No. of Meals: OS Officer's Signature: Institute 1/40 Menu/How meal is cooked Quantity Arrival Remperature Remperature 1/40 1/40 1/40 Hot Starch 150 or more 1/30 1/40 1/40 Hot Vegetables 160 or more 1/40 1/40 1/40 Hot Vegetables 160 or more 1/40 1/40 Hot Vegetables 1/40 1/40 1/40 Hot Mark 1/40 1/40 1/40 Menu/How meal is cooked Quantity 1/40 Pears 1/40 1/40 1/40 1/40 Menu/How meal is cooked Quantity 1/40 Menu/How meal is cooked 1/40 1/40 Menu/How meal is cooked 1/40	Date: /0.00	b · 07	Day:	Saturday		
Temperature Temperature 140 or More 150 or More 1			: Officer's	Signature:	Rn	
Hot Cereal 150 or More Boiled Egg. Hot Cereal 150 or More Pumpkin soup 1607 142 Juice 40	-		Menu/How meal is cooked	Quantity	1	Reheated
Hot Cereal 150 or More pumpkin Soup 1601 142 Juice 40 Juice 104 40. Milk 38-40 mi/k Ict 40. Alinner roll 1/2 40. Pears 1/2 40. Description Actural Temperature 110 - 140 Chicker Canry 12 Arrival Temperature 150 or more 2/3c Meanued Pice 1/2c 143. Hot Starch 150 or more 2/2 Meanued Pice 1/2c 143. Hot Vegetables 160 or more Starfury Chicker Signature: 160. Canned fruits/Pudding 40 or less 160 or Meanum 165. DINNER - Arrival Time: 165 DINNER - Arrival Time: 165 DINNER - Arrival Time: 165 DESCRIPTION Actural Temperature 160 or Menu/How meal is cooked 160 or more 173c 163. Menu/How meal is cooked 160 or more 173c 163. Menu/How meal is cooked 160 or more 173c 163. Menu/How meal is cooked 160 or more 173c 163. Menu/How meal is cooked 173c 163.		140 or More	Boiled Egg.	100		Temp.
Milk 38-40 milk let 40° Milk 38-40 milk let 40° Alinner roll lee 40° Pears let 40° Butler + fully - crackers lex 40° LUNCH - Arrival Time: 1205 Description Actural Temperature Members liconder let 160 or more 2/3c Members liconder let 150 or more 2/3c Members liconder let 150° Canned fruits/Pudding 40 or less let 160 or more 2/3c Members liconder let 160° DINNER - Arrival Time: 1655 Officer's Signature: Iconder let 160° Officer's Signature: Iconder let 160° Members liconder	Hot Cereal	150 or More			162	180
Milk 38-40 mi/k let 40° Ainner roll pe 40° pears pc 40° butler + felly - crackers pe 40° Consider Constant Const	Juice	40				150
Actural Time: 1205 Officer's Signature: Inc. 105 Officer's Signatu	Milk	38 - 40			 	<u> </u>
Description Actural Time: 1205 Menu/How meal is cooked Quantity Arrival Temperature Hot Vegetables 160 or more Stuffy Preserved Preserve						
LUNCH - Arrival Time: 1205 Description Actural Temperature Menu/How meal is cooked Quantity Arrival Temperature No. of Meals: 05 Description Actural Temperature Menu/How meal is cooked Quantity Arrival Temperature No. of Meals: 05 Hot Starch 150 or more 2/3c Steamed Pice 2/3c. 143. Hot Vegetables 160 or more Staffy Priental regetables 1/2 C. Canned fruits/Pudding 40 or less fruit Quantity Postion 10. 140. DINNER - Arrival Time: 165 Description Actural Temperature Menu/How meal is cooked Quantity Arrival Temperature No. of Meals: 05 Description Actural Temperature Menu/How meal is cooked Quantity Arrival Temperature No. of Meals: 10. 140. DINNER - Inc. 160 or more Menu/How meal is cooked Quantity Arrival Temperature No. of Meals: 110. 140 DINNER - Inc. 160 or more Menu/How meal is cooked Portion Temp. 150 or more Menu/How meal is cooked 12/3c 142.				<u> </u>	110	•
LUNCH - Arrival Time: 1205 Description Actural Temperature Menu/How meal is cooked Quantity Arrival Temperature Menu/How meal is cooked Quantity Reservation 150 or more 2/3c Steamed Line 2/3c 143 Hot Vegetables 160 or more Starfay Quantity Pagetables 1/2 C Canned fruits/Pudding 40 or less Furth Grapes 1c 40 Canned fruits/Pudding 40 or less Furth Grapes 1c 40 Consider 1/2 C 40 DINNER - Arrival Time: 1/655 Officer's Signature: Description Actural Temperature Menu/How meal is cooked Quantity Arrival Reservation Reservation 110 - 140 Beef steak w regetables 302, 103 Stew 160 or more Heavier Heavier 173c 142 Stew 160 or more Heavier Heavier 150 Description 175 or more			butter + July + crackers		40-	
Temperature Temperature Temperature Temp Temp 110 - 140 Chricken Crury Sauce 302. 105 Stew 160 or more 2/3c Stanneed Five 1/3c. 143 Hot Starch 150 or more 2 homemade white Poll/2 margins Hot Vegetables 160 or more Stuffy Arrival Pollids 1/2 c. Canned fruits/Pudding 40 or less Temperature 1/40 DINNER - Arrival Time: 1/55 Officer's Signature: Description Actural Temperature Menu/How meal is cooked Quantity Portion Temp. Meat 110 - 140 Beef stak rogetables 302. 103 Stew 160 or more Stand we rogetables 302. 103 Stew 160 or more Steamed we 2/3c 142 Stew 175 or more Steamed we 175 or more Steamed we 150 Stew 175 or more Steamed we 150 Steamed we 175 or more 175 o			Janes -	Signature:	-Jestas.	A.
Siew 160 or more 2/3c Steameed Rice 302. 105. Hot Starch 150 or more 2 homemade white Poll/2 margines Hot Vegetables 160 or more Striffy a age tables 1/2 c. Canned fruits/Pudding 40 or less furth grapes 1c. 40. DINNER - Arrival Time: 1/655 Description Actural Temperature Meat 110-140 Beef stark a regetables 202. 103. Menu/How meal is cooked Portion Temp. Menu/How meal is cooked 202. 103.	Description		Menu/How meal is cooked	Quantity		Reheated
Stew 160 or more 2/3c Stanned Rice 2/3c. 143. Hot Starch 150 or more 2 homewade white Roll/2 margines Hot Vegetables 160 or more Strifty a apert 1c. Canned fruits/Pudding 40 or less fush grapes 1c. 10 more 10 mo	M)		Chiman C. W/f			Temp
Hot Starch 150 or more 2 homemade white Roll/2 margins Hot Vegetables 160 or more 8thyly ariental negetables 1/2 c. Canned fruits/Pudding 40 or less frush grapes 1c. 40. DINNER - Arrival Time: 1655 Description Actural Temperature Portion Temp. Menu/How meal is cooked Quantity Arrival Reservation Temp. Menu/How meal is cooked Portion Temp. Menu/How meal is cooked 20 or more 100 or	Stew			302.		132.
Hot Vegetables 160 or more Strifty arental regetables 1/2 C. Canned fruits/Pudding 40 or less First grapes 1 c. 40 1/2 c. 1/2	Hot Starch	-			1431	158
Canned fruits/Pudding 40 or less frush grapes 1c. 40 1c. 40		1			<u></u>	
DINNER - Arrival Time: 1655 No. of Meals: 65 Description Actural Temperature Menu/How meal is cooked Portion Temp. 1050 Stew 160 or more Steamed rice 150 No. of Meals: 175 or more Wearty Loup 150	-		maying ariena regulables			
DINNER - Arrival Time: 1655 No. of Meals: 65 Description Actural Temperature Menu/How meal is cooked Portion Temp. 7 Meat 110-140 Beef steak w/ regetables 302, 163. Stew 160 or more Steamed rice 2/3c 142. Soup 175 or more Wearty Long 150.		1 1000	fresh grapes		40.	
DINNER - Arrival Time: 1655 No. of Meals: 65 Description Actural Temperature Mean 110-140 Beef stak w/ regetables Stew 160 or more Steamed rice Neat 175 or more Steamed rice Neat 175 or more Steamed rice Neat 150	•	1	Lolo mur		40.	<u> </u>
Description Actural Menu/How meal is cooked Portion Temp. Meat 110-140 Beef steak w/ regetables 302, 103 Stew 160 or more Steamed rice 2/3c 142		<u> </u>		1		<u> </u>
Temperature Portion Temp. The stew 160 or more Steamed rice 2/3c 142. The stew 175 or more Steamed rice 150			0fficer's	Signature:	Total	*
Meat 110-140 Beef steak 10/ vogetables 302. 103. Stew 160 or more Steamed rice 2/3c 142. Soup 175 or more Wearty Soup 150)escription	1	Menu/How meal is cooked	, -	l	Reheated
Soup 175 or more Hearty loup 150	√leat		Beel steak w/ vocatable.	_r		Temp.
Soup 175 or more Hearty loup 150	itew	160 or more	Steamed rice			\32
1.00	Soup	175 or more	<u> </u>	100		164.
1 / WANTANAY (DANI WY)	lot Vegetables	160 or more	seasone carrets	1/20	100	107
anned fruits/Pudding 40 or less 0	anned fruits/Pudding	40 or less		120	ils	
filk 40 or less 200 m 1/1	filk	40 or Less		10.		
16. 16. 16. 16. 10. 10.				ļ <i>'</i>	•	

enerally, Temperature standard are:

) Creamed Items and Hot Cereals: 150 Deg. F, or more

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving pe

Quantity/Portion:

Each; pieces; etc.....

40.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10 • 6	5.07	Day:	Friday		
BREAKFAST - No of Meals:	Arrival Tim	e: 0789 Officer's	Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	140 or More	serabled end	150.	Temp.	Temp.
Hot Cereal	150 or More	spoke muffind	/scp.	 	
Juice	40	elle am	lea.		
Milk	38 - 40	mile	 	40	
			12.	40	
	T	Tuico	Doup	1100	
		fresh banana graham cracker	lea.	40	
		, , , , , , , , , , , , , , , , , , , ,	1 64.	40.	
LUNCH - Arriva No. of Meals:	al Time: <u> </u>	Officer's	Signature:		
Description	Actural	Menu/How meal is cooked	T .	19	· · · · · · · · · · · · · · · · · · ·
-	Temperature	Mentoritow meat is cooked	Quantity	Arrival Temp	Reheated
<u>M</u> ()	110 - 140	TENDER ROBOT BEEF	₹02.	1 1	Temp
Stew	.160 or more	STEAMED DICE		105	138
Hot Starch	150 or more	BUYTEACO CARROTS	1/3 c.	142	190
Hot Vegetables	160 or more	VEGETABLE COLLAGE SOLAD	1	i in t	
Canned fruits/Pudding	40 or less	red fruited samo	154.	H0 -	
		2% MICK	154.	40.	
			1130 -	40	
OINNER – Arriv No. of Meals:			Signature:	VH	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Fish ball 1 1 L 1	Portion	Temp.	Temp.
itew	160 or more	Fish, battered w/ tartor sauce		100	130'
Soup	175 or more	Miso Soup	10.	160.	isn.
lot Vegetables	160 or more	Rive Brooklahl 10 105	1/3.	142.	153.
anned fruits/Pudding	40 or less	Browns/Cabbage/Corrots/8. Reppor	120.	<u> </u>	ļ
-filk	40 or Less	Dinner Rolls	2		
		Margarine / Honey Dew	1/10.	40.	ļ <u>.</u>
		Sandwich Lead and	16.	40.	

lenerally, Temperature standard are:

Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10.04.		2-1	Day: 1			
BREAKFAST - A	Arrival Time:	<u> </u>	Officer's S	ignature:_	M	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Schmarted Eags			<u> </u>	
Hot Cereal	150 or More	maffin	•	2 Et.		
Juice	40	smukd saick		1/2 c.	40°	
Milk	38 - 40	2-1. MILK		10.	70,	
		FRESH ONANTIE		iea.	40	
		covo cental		104	H).	
		TUNA SHID WICH	_ 	iea.	40.	
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp	Reheate Temp
LUNCH - Arriva No. of Meals:			Officer's	Jignature.		- 171
Meat	Temperature	BBA CHICKEN		302.	Temp	Temp
Stew	160 or more	DIMMEN UNIX		3 V Z.	103	1/2
Hot Starch	150 or more	STEMMED WED DIVE		1/3 c.	143.	103
Hot Vegetables	160 or more	JEHSONED GNEEN BERNS	······································	10.	177	107
Canned fruits/Pudding	40 or less	POTATO SURCHO		10.	40.	
		Frash larges		10.	40.	
		DINNER NOWS		2 Pcs.	· · · · · · · · · · · · · · · · · · ·	
DINNER – Arriv No. of Meals:	al Time:		Officer's	Signature		100.1
Description	Actural Temperature	Menu/How meal is cooked		Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	CHAMORNO STYLE POT RUBST W	enavv	302.	108.	132
Stew	160 or more	STEAMED RICE		2/30.	143	15%
					1 1 1 2	

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 3φ minute serving period

CHAMBILMO MANINKTED MIXED SALAD

PEACE WOWES

MUSKETTI WORLE

21. MILK

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

ic.

2

10.

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40.

40.

40.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10 . 03 . 07		Day: \	JEDNEYDAN	<u> </u>	
BREAKFAST – Ar	rival Time	the comments of the comments o	Signature:		
T	ctural emperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet 1	40 or More	Cholen gursy is some	302	1010	1970
Hot Cereal 1.	50 or More	La lace a la l		101	1.1
Juice 4	0	Stirley Vr. and 1/2 100	1/2c		<u> </u>
Milk 3	8 - 40	Stirfry Oriental Vegges Homerod whit ral of magaine	1/2 e.		
		frehigrapes	1	40.	
		0,1			_
	Mell	Gordwol	lead	40 -	
LUNCH – Arrival T No. of Meals:	Time: /2	Officer's	Signature:		
-	ctural emperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
		Tunder Paral B. A 1. To	 	Temp	Temp
Stew 16	60 or more	Tender Roast Beef Au Jus Steamed Rice	302.	100	138.
	50 or more		2/3c.	142	156
	60 00 00 00	Buffered Carrofs	1/2e.		

DINNER - Arrival Time: 1710

40 or less

Canned fruits/Pudding

Officer's Signature:/

40

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BATTERED PICH W/TASTAR SALUE & LEMON SLICE	302.	105	138
Stew	160 or more	STEAMEN PACE	.2/3 C.	145.	155'
Soup	175 or more	Buttered Geeed Beanc	1/2 (1	. 1/2	
Hot Vegetables	160 or more	SAVITEED DHINEST GARRACIE/CARROLS / PTU PROPE	7.7		
Canned fruits/Pudding	40 or less	HOMENARE WHELFT DOLL/MARGATETHE	1 A./16A.	Ho.	
Milk	40 or Less	2% MILL	EA.	Ho.	\
		HOYEVER	10.	40.	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meals:			Signature:	- Sti	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated
Eggs/Omelet	140 or More	Sommeted face	1/2 c.	Tomp.	· remp.
Hot Cereal	150 or More	SCATTERED HOSH BROWN POTATIES	1/2 4.		
Juice	40	CHINGO UNICE	1/2 c.	40.	
Milk	38 - 40	2.1. MINK	le.	40.	 -
		BUTTENED WHEAT TOAST	2	70	
		Bushne	 	ļ	
		2 BLOWICH	IEA.	40	
			IEA.	40.	<u> </u>
LUNCH – Arriv: No. of Meals:	al Time:	Officer's	Signature	11/13	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
M	110 - 140	OUT HE BANKS CO. S. C.	-	Temp	Temp
	1.00	OUTH BAKED CRISPY CHICKEN	302.	90	135
Stew	160 or more	COLEN CALL TO THE		l • -	
	150 or more	OUTH BAKES WEW POTATOEL	1/2	140	175
Hot Starch	150 or more	STATORTO OTA OFFICE	1/20.	130	160
fot Starch fot Vegetables		SEASONED PEAS CARROT, RAND, PHWEAPPLE SHAP	1/26.		175
Hot Starch Hot Vegetables	150 or more 160 or more	STASONTO PEAS CARROT, PAND, PHINTAPPLE SALAD HOMEMARE WHITE PLOIL / MARGARINE	1/20.	130	160
Stew Hot Starch Hot Vegetables Canned fruits/Pudding	150 or more 160 or more	CARROT, PARIS PRINTAPPLE STAP HOMEMAPE WHITE PROLL MARGARING. 2% MILK	1/20. 2/5c.	130	160
Hot Starch Hot Vegetables	150 or more 160 or more	STASONTO PEAS CARROT, PAND, PHINTAPPLE SALAD HOMEMARE WHITE PLOIL / MARGARINE	1/20. 2/36.	147	160
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	150 or more 160 or more 40 or less	STASONIO PEAS CARROT, RAND, PHWEAPPLE SHAP HOMEMAPE WHITE ROLL / MARGARING VI. MILK FRESH APPLE SS Officer's	1/2c. 2/3c. 25/20.	147 40.	160
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals:	150 or more 160 or more 40 or less ral Time:	STASONED PEAS STASONED PEAS CARROT, RADD, PHINTERPLE STLAD HOMEMARE WHITE PLOUL / MARGARING 2% MILL FRESH APPLE	1/2 c. 2/3 c. 2 54/2 c. 1 54. Signature: Quantity	431 447 40. 40.	175 160 166 Reheated
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description	150 or more 160 or more 40 or less	STASONTO PEAS CARROT, RADIO, PHINTERPLE SHAP HOMEMAPE WHITE PROLL / MARGARING. 24. MILL FRESH APPLE Menu/How meal is cooked	1/2c. 2/3c. 254/254 154. Signature: Quantity Portion	431 447 40. 40. Arrival Temp.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat	150 or more 160 or more 40 or less Tal Time: Actural Temperature 110 - 140	ONLY BAKES ATO POTATOES STASONTO PEAS CARROT, RAMP, PHINTAPPLE SHAP HOMEMAPE WHITE ROLL / MARGARING. VI. MILK FRESH APPLE SS Officer's Menu/How meal is cooked PORK BISTEAK		431 447 40. 40. Arrival Temp.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Item	150 or more 160 or more 40 or less Tal Time: Actural Temperature 110 - 140 160 or more	STASONIO PEAS CARROT, RADIO, PUNTAPPLE SHAP HOMEMAPE WHITE PROLL / MARGARING. 21. MILIK FRESH APPLE Menu/How meal is cooked PORK BISTEAK MINSHOWN SHAP	1/2c. 2/5c. 254/254 154. Signature: Quantity Portion 302. 1 c.	431 447 40. 40. Arrival Temp. 100.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup	150 or more 160 or more 40 or less Tal Time: Actural Temperature 110 - 140 160 or more 175 or more	STASONTO PEAS STASONTO PEAS CARROT, RADD, PHINTAPPLE STLAD HOMEMADE WHITE PLOUL / MARGARING 2Y. MILK FRESH APPLE SS Officer's Menu/How meal is cooked PORK BISTEAK MINSHADOM SANA BROCEOLI SALAO	1/2c. 2/5c. 254/254 154. Signature: Quantity Portion 302. 1 c.	431 447 40. 40. Arrival Temp.	Reheated Temp.
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arriv No. of Meals: Description Meat Stew Soup Hot Vegetables	Actural Temperature 110 or more 110 or more 110 or more 110 or more 175 or more 160 or more	ONLY BAKES ATO POTATOEL STASONTO PEAS CARROT, RADIO, PHINTEPPLE STAP HOMEMAPE WHITE PROLL / MARGARING. 21. MILL FRESH APPLE SS Officer's Menu/How meal is cooked PORK BISTEAK MINSHRUM SPINP BROLLOLI SALAD HOMEMAPE WHEAT POIL / MARGARINE	1/2 c. 2/3 c. 2 ca / 2 ca . 1 c	431 447 40. 40. Arrival Temp. 100. 170.	Reheated Temp.
Hot Starch Hot Vegetables	Actural Temperature 110 or more 110 or more 110 or more 110 or more 175 or more 160 or more	STASONTO PEAS STASONTO PEAS CARROT, RADD, PHINTAPPLE STLAD HOMEMADE WHITE PLOUL / MARGARING 2Y. MILK FRESH APPLE SS Officer's Menu/How meal is cooked PORK BISTEAK MINSHADOM SANA BROCEOLI SALAO	1/2 c. 2/3 c. 2 ca / 2 ca . 1 c	431 447 40. 40. Arrival Temp. 100.	Reheated Temp.

lenerally, Temperature standard are:

Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/01/07			MOUDAY		
BREAKFAST - No of Meals:	Arrival Time	e:_p71/2 Office	r's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated
Eggs/Omelet	140 or More	SCRAMBLED EGGS	2/34.	remp.	Temp.
Hot Cereal	150 or More	coun cereal			
Juice	40	YOAST BREAD	<u>jc.</u>	 	
Milk	38 - 40	Z. MILK	- 		
<u> </u>		MARGARINE	10.	46'	
		ORANGE GRAHAM CRACKERS	IEA.	40.	
		CHILLED TWICE	1 84.	40,	
	! <u></u> <u></u> -	CHIECED THICE	1/20.	40.	<u> </u>
LUNCH – Arriva No. of Meals:	al Time: <u>\\</u>	Office	r's Signature:	MI	3-
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
<u>V() </u>	110 - 140	ITAMAN SPACIFIETTI WIMILD MENTSAWE	300.	Temp	Temp
Stew	160 or more	MARINATED TOSIZO SALAD OLIVE OIL			- -
Hot Starch	150 or more	POS. MIL TAKETON OF THE	FA.	 	
Hot Vegetables	160 or more	FRESH DRANGE	3 EA.	 	
Canned fruits/Pudding	40 or less		181.	म् प्	
		29- MLK	100.	40.	
		Sanowici+	1 EA.	H0.	
<u> </u>		TUICE	YEA.	40.	
DINNER – Arriv No. of Meals:	al Time:i	100 Officer	's Signature:	·	
Description	Actural				
	Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Aeat .	110 - 140	Homem la med	Portion	Temp.	Temp.
itew	160 or more	Homemode must room soup	1en	163	178.
oup	175 or more	Steamed Rice	202	108.	138
lot Vegetables	160 or more		1/30	145	Neo
anned fruits/Pudding	40 or less	sauted local squab	1/2 C.	Цs	
filk	40 or Less	*			
	.0 01 1000				

Jenerally, Temperature standard are:

Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less